
The Bier Garden Portsmouth, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

The Bier Garden

"Our establishment is a family owned and operated restaurant in Olde Towne Portsmouth. We have been in operation since October of 1997, and when we started we only sat around 10-15 people. Now on a busy night we can pack in as many as 200, which we like because it really helps with the heating bill. :)"

Green Statement: "Since we opened 11 years ago we have wanted to have our bottles recycled like the way they do in Germany where many of our beers come from. No one was willing to pick them up with out a monster fee and some would even charge us to drop them off. Considering we were going through up to 2000 bottles a week, we needed to do something. We have do everything else that would could to be good to our environment, like water retention, equipment management, and watching our electricity and gas consumption; reuse and recycle have been part of our family since I was a child. Now that we have TFC to actually pick up our recyclables we have really felt like we have made more of the impact that we want to make. I will be honored to show our Virginia Green stickers to everyone that walks into our establishment."

CORE ACTIVITIES for Restaurants

☒ This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to The Bier Garden can expect the following practices:

☒ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Track overall waste bills – **Have reduced garbage by 40%**
- Use bulk soap dispensers in restrooms
- Use dishware and glassware to minimize the use of disposables
- Use disposable containers made from bio-based materials, recycled materials, and/or compostable materials
- Provide condiments and cream and sugar, etc. in bulk
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Purchase recycled content paper towels and toilet paper
- Use Virginia Green logo to indicate organic, local, or sustainable menu choices
- Use a screen-based ordering systems

- Encourage suppliers to minimize packaging and other waste materials
- Use electronic correspondence and billing
- Purchase durable equipment and furniture
- Purchase building materials that are re-used or from sustainable sources
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Have started saving boxes to return to suppliers when they deliver the next time

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers that are compostable and/or recyclable

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Store grease to be picked up by a rendering company
- Periodically pump grease traps
- Filter grease to prolong usefulness
- Other: A grease company in Suffolk picks up used oil and uses it to make dog food

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have:
 - low flow restrictors on faucets
 - low flow toilets
 - automatic faucets or toilets in public restrooms
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan which utilize drought tolerant species, metering and rain gauges, and minimizes lawn areas
- Have a rain garden
- Are in the process of working with a contractor to start their green roof adventure!

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Evaluate existing ovens and other kitchen equipment for energy efficiency
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - high-efficiency hand-dryers
 - ceiling fans
- Have high efficiency heating & air conditioning (HVAC) systems
- Have individual thermostats for each room/area
- Use natural lighting

☒ **Other Creative/Common Sense Ideas:**

- Split unit A/C units help reduce electricity use and are sealed
 - We recycle employees, even after they have been fired multiple times we still take them back
 - We have a local Suffolk man that comes many times a week to pick up all of our food scraps for the past 4 months and now some other restaurants have become interested in getting their scraps picked up as well.
 - We also cut down on garbage by 40%
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For more information on **The Bier Garden**, see www.biergarden.com or contact Stefanie Osfolk at 757-630-2507 or Stefosfolk@msn.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

